
































































HOP / BITTER

<p>Atomic Punk</p> <p>A hop-forward yet extremely balanced and drinkable IPA. This aggressively hopped IPA immediately strikes a power chord of grapefruit, tangerine, and pine flavors with a hint of "dankness". The malt profile provides just enough backbone to support the massive hop profile.</p>	<p>West Coast IPA</p>	<p>      7.0%</p>
<p>Revolver X</p> <p>To celebrate Resonate's 5th Anniversary we turned up the volume on our 10th version of Revolver and made it eXtra special. We brought together our favorite hops from previous versions of Revolver and increased the strength to create this celebratory Extra Pale Ale. Cheers to turning 5!</p>	<p>eXtra Pale Ale</p>	<p>     8.1% *</p>
<p>Revolver #11</p> <p>The Lotus hops in Revolver #11 contributes a floral and slightly spicy character along with notes of strawberry & papaya to our revolving pale ale series. This is an easy-drinking, refreshing hoppy beer that has just enough bitterness to keep things balanced. The nice dry finish will keep you coming back for more.</p>	<p>American Pale Ale</p>	<p>     6.3%</p>
<p>Young & Hazy</p> <p>Soft mouthfeel with massive fruit flavors including peach, mango, citrus, papaya, and apricot. Bitterness plays a very small supportive role in this beer as the focus is clearly on the juicy characteristics of this enticing beer.</p>	<p>Juicy/Hazy IPA</p>	<p>     6.5%</p>
<p>Goodbye Darkness</p> <p>Take the malt complexity of a porter or stout, add the hop flavors/aroma of an IPA and you have a beer that you will soon be calling "old friend". Hints of roasted malt and slight chocolate notes with a firm bitterness, ample hop aroma and citrus, pine and herbal flavors.</p>	<p>CDA / Black IPA</p>	<p>     7.2%</p>
<p>Comfortably Numb</p> <p>Our double IPA is deceptively easy to drink. At 9% and a bitterness of over 100 IBU, you will be pleasantly surprised how well the malt profile, mouthfeel, and hop flavors create a dangerously delicious DIP. Has a gorgeous orange hue with notes of tropical fruit, grapefruit, and tangerine.</p>	<p>Double IPA</p>	<p>     8.6%</p>












LIGHT / CRISP












<p>Gold Digger</p> <p>Clean, crisp, and delicately balanced with subtle pear fruit flavor and subdued maltiness. Pleasantly refreshing, easy-drinking and flavorful.</p>	<p>Kolsch Style Ale</p>	<p>     5.5%</p>
<p>Jagged Little Pils</p> <p>Light-bodied West Coast Pilsner with notes of bright lemon zest. Very light, crisp and refreshing.</p>	<p>West Coast Pilsner</p>	<p>     5.4%</p>
<p>Mr. Mojo Weizen</p> <p>This extremely refreshing beer is based on a 50/50 split of malted wheat and barley. The unique yeast strain for this style of beer brings along notes of banana and clove.</p>	<p>Hefeweizen</p>	<p>     6.1%</p>
<p>Bicycle Race</p> <p>The Cyclists' Beery Thirst Quencher (Radler means cyclist in German). It is a popular summer drink. Flavorful, crisp, refreshing, and low alcohol.</p>	<p>Grapefruit Radler</p>	<p>     3.9%</p>

MALT / ROAST

Haulin' Oats	American Oatmeal Stout	  	6.2%	
Ebony in color with a rich thick head and creamy texture. Flavors of bittersweet chocolate some malt sweetness and hints of oatmeal are well balanced by a bitterness and hop flavors that round this gorgeous beer perfectly.				
Lithium	German Amber / Altbier	  	5.4%	
Medium bodied with crisp, clean yet complex malt character balanced by solid bitterness and hop flavors. This bittersweet amber colored beer is light enough to be sessionable and full of flavors.				
Shot In The Dark	Robust Coffee Porter	  	6.8%	
This malt and coffee forward dark ale brings flavors of chocolate, caramel, biscuit, and gorgeous coffee notes together in perfect harmony. We conditioned this Robust Porter on Caffè Lusso's Brazil Condado Estate whole beans.				

FRUIT / FUNK / BELGIAN

Limelight	Lime+Pomegranite Gose	  	5.6%	
A crisp, refreshing Gose brewed with Lactose Sugar. This sour goes through a secondary fermentation on a blend of key limes and pomegranate which plays perfectly against the slight salinity in a Gose.				
Night Songs	Belgian Dubbel / Holiday Ale	  	7.5%	
With aromas of peppercorn, clove, mandarin orange, cranberry and spice, you'll be excited about those long cold winter nights. This Belgian Dubbel / Holiday Ale brings a balance of malt sweetness with a slight cranberry tart note that leads to flavors of cocoa and orange. Embrace the season!				
Papa Don't Peach	Fruited Brett Sour	  	6.3%	 *
We aged our Blackberry Gose on 84 lbs of Peach and added brettanomyces to condition for 3 months. Tart & Fruity!				

full pour indicator	full pour	half pour	flight	growler fill	howler fill	crowler
	6.75	3.75	 2.25	 14	 9	 9.5
	6	n/a	 2.75	 16	 10	 10.5
	limited release - ask for pricing					